



Restaurant Week

\$40

ANTIPASTI

SEARED SHRIMP SCAMPI

Garlic, Lemon, Calabrian Chili Oil

ROMAINE SALAD

Caesar Dressing, Parmigiana Reggiano, Focaccia Croutons

BURRATA

Eggplant-Cocoa Caponata, Saba, Basil

MARINATED BEET SALAD

Honeycrisp Apples, Gorgonzola, Pistachio

SECONDI

ROASTED SALMON 'Winter Ribolita'

Butternut Squash, Tuscan Kale, Cannellini, Smoked Olive Oil

PORCHETTA

Roasted Potatoes, Brussels Sprouts, Trucioletto Agrodolce

RICOTTA CAVATELLI

Broccoli Rabe, Lemon, Chili, Pecorino Toscano

DOLCI

TIRAMISU

Coffee, Cocoa, Whipped Mascarpone

BOMBOLONI

Orange Curd, Mint Sugar

COCKTAILS

Roku Gin Negroni \$14

Jim Beam Black Italian Sunset \$14



ROKU GIN
THE JAPANESE CRAFT GIN

